

13. (Amended.) The method as defined in claim 1, wherein said homogenized mixture comprises a whey protein:fat ratio of at least about 4% by weight.

14. (Amended.) The method as defined in claim 1, wherein said homogenized mixture comprises a whey protein:fat ratio of at least about 8% by weight.

a2 15. (Amended.) The method as defined in claim 1, wherein said homogenized mixture comprises a whey protein:fat ratio of at least about 12% by weight.

16. (Amended.) A method for producing cheese, said method comprising:

- (i) providing a mixture comprising (a) cream and (b) a whey protein preparation;
- (ii) subjecting the mixture to a homogenization process; and
- (iii) incorporating the homogenized mixture produced in (ii) into cheese.

21. (Amended.) A method as defined in claim 16, wherein the mixture of step (i) contributes more than about 5% of the total fat in the cheese.

a3 22. (Amended.) A method as defined in claim 21, wherein the mixture of step (i) contributes more than about 20% of the total fat in the cheese.

23. (Amended.) A method as defined in claim 22, wherein the mixture of step (i) contributes more than about 40% of the total fat in the cheese.

a4 28. (Amended.) A method as defined in claim 16, wherein said cheese is selected from the group consisting of ripened and unripened cheese.

a5 31. (Amended.) A cheese product produced by a method as defined in claim 16.